



GURU CABERNET SAUVIGNON / MERLOT



Beauty is often found in the smallest of things, such as a single perfect berry. Combining this with the many aspects of fine winemaking, our wines are created resulting in many accolades, but still remaining accessible for sharing with family and friends. We invite you to partake in this experience.

ANALYSIS

Alcohol	13.41%
Residual Sugar	2.1g/l
Total acid	6.9g/l
pH	3.37



VINIFICATION

The grapes were harvested at a modest 240 balling, and then crushed and de-stemmed. Fermentation lasted sixteen days in stainless steel tanks. The wine was aged for twenty months in older French Oak barrels. Wine was then kept in tank until bottled.

NOTES

Nose - Delicate berries and chocolate. Palate - A full bodied palate followed with round but firm lingering tannins.

PAIRING

It pairs great with meat or pasta dishes and delicious with a crab curry.

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